

# Dinners

## PLATED DINNER ENTREES

All dinner entrees served with fresh brewed coffee, decaf, iced tea, side salad, choice of vegetables and starch, dinner rolls and butter.

### **FILET MIGNON 22.95 Per Person**

A 6 oz choice filet mignon grilled, roasted or broiled, served with demiglace.

### **PRIME RIB 18.95 Per Person**

An 8 oz cut of slow roasted prime rib with rosemary au jus.

### **SURF AND TURF 29.95 Per Person**

A petite 4oz filet mignon grilled, roasted or broiled with demiglace, and three large prawns cooked scampi style with garlic, onion, butter, lemon juice and white wine.

### **\*\* ATLANTIC SALMON 19.95 Per Person**

A 6 oz filet of salmon grilled or baked with your choice of rosemary sun-dried tomato or cucumber dill cream sauce.

### **\* TUNA STEAK 20.95 Per Person**

A 6 oz yellow fin tuna steak grilled or seared, served with a ginger mango chutney sauce.

### **\*\* MAHI-MAHI 17.95 Per Person**

A 6 oz filet of mahi-mahi grilled and served with a fresh fruit salsa.

### **\* CORNBREAD ENCRUSTED TILAPIA 14.95 Per Person**

A 6 oz filet of tilapia dipped in cornbread batter, and fried, served with lemon caper tartar sauce.

### **BOURBON BARBEQUE OVERSIZED PORK CHOP 16.95 Per Person**

A 10 oz bone in pork chop, glazed with a bourbon barbeque sauce, baked or grilled to your specifications.

### **MEDALLIONS OF ROASTED PORK LOIN 13.95 Per Person**

A 6 oz roasted pork loin resting on fresh baked granny smith apples, with brown sugar and chopped nuts.

### **\* PEACH RIESLING PORK TENDERLOIN 19.95 Per Person**

A 6 oz of pork tenderloin seared in butter with ripe peaches, topped with a riesling sauce.

### **CHICKEN MARSALA 12.95 Per Person**

A breaded 6 oz chicken breast sautéed with mushrooms and onions, topped with Marsala sauce.

### **CHICKEN CHARDONAY 11.95 Per Person**

A 6 oz baked chicken breast sprinkled with herbs, topped with a white wine cream sauce.

### **CHICKEN BOURSIN 13.95 Per Person**

A 6 oz roasted chicken breast topped with boursin cheese and chopped pecans.

### **PENNE BOLOGNESE 10.95 Per Person**

Penne pasta tossed in a bolognese sauce with beef tips and Italian sausage, accompanied by garlic breadsticks.

### **CHICKEN PENNE ALFREDO 10.95 Per Person**

Sautéed chicken breast with sun-dried tomatoes and asparagus tips in a creamy alfredo sauce, accompanied by garlic breadsticks.

### **SHRIMP PASTA PRIMAVERA 12.95 Per Person**

Fresh seasonal vegetables sautéed with fresh shrimp, tossed with farfalle pasta in a white wine and olive oil sauce, accompanied by garlic breadsticks.

### **PORTOBELLO NAPOLEAN 12.95 Per Person**

Marinated portabella cap topped with slices of squash and zucchini, boursin cheese and roasted red pepper, baked to perfection.

# Dinner Buffets & Carving Board

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## DINNER BUFFETS

All dinner buffets served with fresh brewed coffee, decaf, and iced tea.

### **KENTUCKY BUFFET \$18.45 Per Person**

\* Kentucky burgoo, cole slaw, potato salad, corn meal fried catfish, southern fried chicken, country style green beans, seasoned fried potatoes, cornbread, biscuits, and fruit cobbler. Add country ham with bourbon glaze for \$1.95.

### **ITALIAN BUFFET \$22.95 Per Person**

Caesar salad, warm garlic breadsticks, pasta bolognese, penne alfredo, chicken parmesan, saffron risotto, sautéed squash and zucchini, and italian crème cake or tiramisu.

### **MEXICAN BUFFET \$14.95 Per Person**

A taco bar served with tortilla chips and salsa, queso dip, chimichangas, refried beans, taquitos, Spanish rice, sautéed squash and zucchini, and key lime pie.

### **WESTERN BUFFET \$15.95 Per Person**

Barbeque baby back ribs, barbeque chicken, coleslaw, loaded potato salad, corn on the cob, baked beans, cornbread, and fruit cobbler.

### **CARIBBEAN BUFFET \$15.95 Per Person**

Marinated grilled chicken or beef skewers, jerk chicken pasta in cream sauce, sautéed sugar snap peas with red pepper and water chestnuts, black beans and rice, tortilla chips with fresh fruit salsa, and coconut cream pie.

### **CREATE YOUR OWN DINNER BUFFET \$19.95 Per Person**

Your choice of two of the following entrees: herb roasted chicken, southern fried chicken, candied ham, meatloaf, sliced roast beef, beef stroganoff with egg noodles, turkey breast and cornbread dressing, roasted pork loin, baby back ribs, grilled salmon, chicken marsala, or chicken parmesan. Entrees accompanied by a mixed green salad, with choice of two dressings, two starches and two vegetables. Add an additional entrée for \$5.95.

## THE CARVING BOARD

All prices include an attendant to serve from the carving station.

**BEEF TENDERLOIN 149.95** Serves 32 people, grilled or roasted, with demiglace.

**COUNTRY HAM 88.95** Serves 50 people, with a sweet bourbon sauce.

**CANDIED HAM 88.95** Serves 65 people, with a brown sugar and cinnamon glaze.

**PORK LOIN 74.95** Serves 25 people, with a honey ginger rub, and mango chutney.

**TURKEY BREAST 64.95** Serves 25 people, available baked or fried, with gravy.

**STANDING PORK ROAST 84.95** Serves 50 people, roasted, with bourbon barbeque sauce.

**PRIME RIB 139.95** Serves 20 people, slow roasted with rosemary au jus.

**SALMON 44.95** Serves 12, poached, grilled or baked, with either rosemary sun-dried tomato or cucumber dill cream sauce.